

THE HOME LIFE OF THE SETTLER

WESTERN CANADA AFFORDS ALL THE COMFORTS AND MANY OF THE LUXURIES.

A young lady of Wisconsin secured a certificate at the Milwaukee office of the Canadian Government, and on presenting this to the ticket agent of the railway at the Canadian boundary line she secured a ticket at a reduced rate which carried her to Edmonton, Alberta, from which point, about forty miles, she had friends. This was a couple of years ago, and the young lady is now married to one of the promising young farmers of the district.

In writing of her trip to the Milwaukee representatives of the Canadian Government she says: "I enjoyed my trip up here very much, and expect to go out to our homestead in the Pembina district next spring." To the housewife the information that she has "put up twelve quarts of raspberries" is important, as they "picked them themselves," and they might have picked ten times the quantity if they had required them, for there is no country where wild fruit grows in such abundance. The letter goes on to say, and this is interesting from a woman's standpoint, "the country is very beautiful." Speaking of the friends with whom she went up to live, she says: "They certainly have a beautiful farm and house—they had been there about four years, also going from Wisconsin—they have about twenty acres of oats and barley, five acres alfalfa, three acres potatoes and I don't know how many of vegetables. I think they have about forty acres under cultivation altogether. They are now draining a slough which they will afterwards plow and put into fall wheat. They also have a large herd of cattle, and Mrs. C. has about 100 chickens. They make on an average of 30 pounds of butter every week. I never saw such grand cream."

Now these people are enjoying life in Alberta; they have a splendid climate, excellent prospects, and are happy that they are part and parcel in the working out of the upbuilding of a new country, that will take its place amongst the progressive countries of the century. Numbers of letters that express satisfaction as extreme as the one quoted appear in literature sent out by the Canadian Government and which may be had on application to any of its agents.

Valor and Discretion.

"What is the difference between valor and discretion?" remarked Mrs. Brown, looking up from the paper in which she had been reading the leading article on the operations in Tripoli.

"Valor," replied Brown, "is bawling into the ear of a champion pugilist the assertion that he is a ruffian you could knock into bits."

"And discretion?"

"Is doing it over the telephone."

One of the Perils of Divorce.

"How do you like your new papa, little girl?" asked the neighbor.

"Not very well," was the reply. "I told ma yesterday that I could have picked out a better one myself."—Detroit Free Press.

Many a self made man merely offers an explanation that doesn't explain.

FREE

I want every person who is bilious, constipated or has any stomach or liver ailment to send for a free package of my Paw-Paw Pills. I want to prove that they positively cure indigestion, Sour Stomach, Belching, Wind, Headache, Nervousness, Sleeplessness and are an infallible cure for Constipation. To do this I am willing to give millions of free packages. I take all the risk. Sold by druggists for 25 cents a trial. For free package address, Prof. Munyon, 53rd & Jefferson Sts., Philadelphia, Pa.

MUNYON'S PAW-PAW PILLS

1782 Lettuce 1000 Celery
1783 Onion 1000 Parsley
1000 Radish 1000 Cabbage
1000 Tomato 1000 Carrot
1785 Turnip 1000 Melon
1786 Brilliant Flower Seeds, 10 cents

Any one of these packages is worth the price we ask for the whole lot. It is merely our way of letting you test our seed-growing to see how much good they are.

Send 10 cents in stamps to-day and we will send you this great collection of seeds by return mail. We'll also mail you free our great instruction—if you ask for it—will post.

JOHN A. SALZER SEED CO.
500 South Eighth Street Le Grange, Wis.

16 CENT SEED SALE

10,000 KERNELS OF FERTILE SEEDS for 16c

1782 Lettuce 1000 Celery
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1000 Tomato 1000 Carrot
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500 South Eighth Street Le Grange, Wis.

HONEY IN TRAP.

We tell you how and why honey is in traps. Write for weekly price list and information.

N. SABEL & SONS
SOCIETYVILLE, N.Y.
Dealers in Furs, Hides, Wool
Established 1906.

FURS

To cure constipation the medicine must be more than a purgative; it must contain tonic, alterative and cathartic properties.

Tutt's Pills

possess these qualities, and speedily restore to the bowels their natural peristaltic motion, as essential to regularity.

PISO'S

Best for
COUGHS & COLDS

For the Theater



Photograph by Underwood & Underwood, N. Y.

A fashionable society leader has introduced this to Broadway theatergoers. It is made of gold lace, fur band and ribbon laces, and the point coming over the shoulders is the very latest idea.

WILL WELCOME NEW CORSETS

Very Graceful and Comfortable Are the Lines That Have the Indorsement of Paris.

Lower in bust than ever are the stays, and the sloping shoulders of the kimono sleeve and the graceful, draped fichu are but tendencies which pointed the way for this new figure.

Some of the newest Parisian corsets are but mere girdles above the waist—quite frequently not reaching to the bust. The idea is to give one long line shoulder to waist—a gently sloping line with the bust as low as possible.

But not below the waist is the corset growing shorter! Far from it! Longer and still longer grow mademoiselle's stays—one wonders how they can be worn with comfort. But they can, for many of them are not heavily boned, but beautifully shaped and so arranged that the figure may be kept slim and youthful below the waist line.

Not below the waist line alone, however, is the figure to be youthful—but above it as well. The high, lifted waist line, the low bust, the slim, sloping shoulders—all this is calculated to keep madame from showing the ravages of time—to keep her youthful as possible.

Very comfortable, indeed, are these new corsets, for if they hold the body trim and tight below the waist line they keep it supple and free above the waist, allowing ease and freedom of movement and perfect comfort.

STRIPED VELVET WAIST.



This attractive model is of striped velvet with large revers of the same over which are tiny ones of black satin. It fastens in front with buttons and is finished with an edge of black satin.

The sleeves are trimmed to correspond. The collar is of lace and the gimpes is of white dotted tulle.

Bias Trimming.

Bias effects in trimmings are the rage, those that go round and round a skirt barber pole fashion being called "swirls." This treatment, when made of fringe, with the bands widely separated, is vastly becoming to the figure, taking nothing from the height or slimmest if the wearer is slight or of medium build. That is, of course, when the gown is well made and a clinging material, for crude dressmaking with clumsy stuffs can not be expected to give the same harmonious results.

TAFFETA WITH BROWN FUR

Effective Combination of Materials That There is Little Doubt Is to Be Popular.

A brown taffeta dress (by the way, brown taffeta is certainly going to be the right wear for the next few months) is trimmed with brown fur. The corsage is bloused into a narrow taffeta belt quite simply, and around the throat lies a soft cream lace collar. The skirt is also bloused just above the knees, over a broad band of fur, which rises a little behind, and below it the taffeta is tied into a careless, flat sort of bow, which hangs not quite in the middle, behind. The sleeves are long and have a touch of creamy lace at the wrists.

With simply dressed hair, a sable toque and a big fur coat, could anything be more desirable or charming for winter weather than this little dress, when people heat their homes so much that thin gowns are necessary?

GAVE TOUCH OF ORIGINALITY

How One Clever Girl Evolved Ingenious Scheme That Is Worthy to Become a Fashion.

Seeing in the shops the tiny narrow bands of folded black satin, with their long silken or heavy beaded tassels, used as a neck finish, a certain ingenious girl added the touch of originality to her new afternoon gown by making, to go with it, a tie of braided folds of black satin.

The little tie was of the usual three strand braiding, the satin strips being very small and carefully blind stitched along the entire length. It was long enough to go around the neck and hang almost to the waist, the ends being worked into a clever little "rosette," with a jet beaded center. Another tiny medallion covered the black metal "snap fastener" which held the tie together.

For the School Girl.

The young girl in her teens is proverbially difficult to dress, but very often the simplest and most sensible solution of the difficulty is to copy mother and to adhere to the tailor-made.

The fine stripes that are so fashionable make very suitable schoolgirl costumes, especially in the vague black and gray stripes that are now worn. The skirt is cut simply with an apron back and front fastened down by large buttons of the material; the coat is short and single or double-breasted without trimming, but with the collar faced with gray velvet.

Matching the costume, the hat should be of gray beaver, with just one touch of color, a cerise feather.

Mexican Work.

When doing a piece of Mexican work that is to be drawn in squares try outlining it as for Hardanger embroidery. You will surely be pleased with the result, it looks so much neater than buttonholing. After outlining, cut and draw the threads as usual—Needlecraft.

To Keep Hat On.

By sewing a small twist of net around the crown line underneath a broad brimmed hat you will be able to keep the hat in place when on the head by fastening it to the hair by means of hairpins caught through the meshes of the net.

The Kitchen Cabinet



It is easy enough to be prudent.

When nothing tempts you to stray; Then without or within no voice of sin Is luring your soul away. But it is only a negative virtue Until it is tried by fire And the life that is worth the honor of earth Is the one that resists desire.

MEAT DISHES FROM LEFT-OVERS.

Meat is so costly that never a scrap should be wasted. The bones can be used in soup and the gristle and tough portions likewise.

Breslau of Beef.—Mix a pint of chopped cold cooked beef with the yolks of three eggs; add a half pint of stock, two tablespoonfuls of butter and a half cup of bread crumbs, a cup of thin cream, a teaspoonful of salt and one of minced parsley, and pepper to taste. Put into buttered ramekins and set in a pan of water to bake in the oven. Cover with buttered paper and bake thirty minutes.

Ham Timbales.—Beat two eggs, add three-fourths of a cup of rich milk and a quarter of a cup of cream, one cup of chopped cold cooked ham, a teaspoonful of salt and a dash of pepper, a fourth of a cup of soft bread crumbs. Mix all together and turn into buttered timbale molds, set in a pan of water and cover with buttered paper and bake until firm in the center. Turn out of the molds, surround with sauce and put a sprig of parsley in the top of each timbale. This may be steamed in a quart mold if desired.

Creamed Chicken With Curry of Rice.—Melt a fourth of a cup of butter, cook in it a fourth of a cup of flour and half a teaspoonful each of paprika and salt; gradually stir in a cup of milk and a cup of cream. Cook until smooth and thick, then add a pint of minced chicken. Keep hot over water.

Cook an onion in a tablespoonful of butter, add three tablespoonfuls of curry powder, a half cup of milk and a half cup of water. Cook until smooth. Have ready a half cup of cooked rice; add this to the curry mixture, remove the onion, add a tablespoonful of butter and a dash of pepper and dispose as a border on a dish with the creamed chicken in the center.



THE sweetest lives are those to duty wed. Whose deeds, both great and small, Are close-knit strands of unbroken thread. Where love ennobles all. The world may sound no trumpets, ring no bells: The book of life the shining record tells. —M. B. Browning.

EASY DESSERTS.

Custards, when eggs are reasonable, are one of the easiest and most wholesome of desserts and an ideal one for children who have to carry their lunches to school. They may be either baked or steamed in cups.

Rice Custard.—Take two cups of good rich milk, add a half cup of cold cooked rice. Beat the yolks of two eggs, add six tablespoonfuls of sugar and a pinch of salt, add this to the rice mixture and cook like a soft custard. Take from the fire and add the beaten whites of the eggs and vanilla to flavor, serve cold in cups, with or without cream.

Floating Island.—Scald a pint of rich milk, add a half cup of granulated sugar and the beaten yolks of two eggs, cook until smooth, and when cool add a teaspoonful of vanilla. Cook the whites beaten stiff and sweetened with two tablespoonfuls of powdered sugar, by dropping in spoonfuls on to boiling water. Arrange the islands on the custard and put a cube of jelly on each.

Prune Pie.—This is an exceptionally good pie. Wash one and a half pounds of prunes and soak over night in water to cover. Cook in the same water and remove the stones, cut prunes in quarters and add a half cup of sugar, a tablespoonful of lemon juice and a few grains of salt. Reduce the juice to one and a half tablespoonfuls. Line a pie plate with crust and dredge with flour, cover with the prunes, dot with butter, put on the upper crust and bake in a hot oven. Baked or boiled custard may be made more elaborate by the addition of coconut for flavor or chocolate, grated, may be added, if one cares for that combination.



It is a good and safe rule to sojourn in every place as if you meant to spend your life there, never omitting an opportunity of doing a kindness or speaking a true word or making a friend. —Ruskin.

FISH AND FISH DISHES.

To steam fish prepare and clean the fish, wipe dry in a cheese cloth and lay in a deep pan in a steamer with a slice of onion, a bit of bayleaf and a few pepper corns and a little salt. Make a white sauce to serve with the

fish from the juice which gathers in the pan.

Boiled fish should be served with highly seasoned sauces as the boiling extracts so much of the flavor of the fish. It is an extravagant method of cooking.

Fish Rabbit.—Bone sections of any fresh fish; dip in seasoned butter and place close together in a deep plate. On top spread a mixture of fine crumbs and grated cheese moistened with milk and seasoned. Bake until the cheese mixture is done and browned.

Fish Force-meat.—Chop any raw white fish and mix with each pound two eggs, one cup of thick white sauce, or a cup of thick cream and a cup of bread crumbs, season with salt, pepper, onion and lemon juice. This may be used to stuff fish or: to roll up in turbans, or cook in the form of croquettes, or steam in a mold, or shape in small balls and cook in water and use as a garnish for soup. Small fish are usually rolled in cornmeal or flour before frying and are cooked in hot salt por. fat in a frying pan.

Salt Mackerel should be thoroughly soaked, flesh side down over night or longer, then place in the oven with a little water and just before serving pour over a cup of sweet, thick cream; when hot serve.

Baked Fish.—Spread butter over a baking pan or lay in slices of salt pork, sprinkle over it an onion minced fine, lay on this a thin slice of fish or any small whole fish, split down the middle. Add a tablespoonful of vinegar and spread the fish thickly with flour and butter rubbed together. Bake until the fish is tender and serve with a sauce made from the gravy in the pan.



BY THE cynic, the sad, and the fallen, who have no strength for the strife. The world's highway is cumbered to-day:

They make up the item of life. But the virtue that conquers passion And the sorrow that hides in a smile, It is these that are worth the homage of earth. For we find them but once in a while.

MEATS FOR THE TABLE.

Variety is the spice of life and the progressive housekeeper is constantly varying the diet so that monotony is never a bugbear. It is easier to go on day after day cooking the same old dishes, it takes study and planning to make a variety and keep within the allowance for the table expenses. In many homes with the same allowance there is a vast difference in the food, because it is the last thing planned for and studied. In such establishments there is bound to be waste.

As meat is our most costly food it is reasonable to give thought in planning the meat dishes or there is needless expense. It is not niggardly to buy as little as is ordinarily consumed and one can always "water the porridge that all may dine," in case unexpected company arrives. A good way to serve chicken:

Stewed Chicken.—Cut up the fowl and cover with hot water, allow it to cook slowly until tender, boiling will toughen the tenderest meat. About half an hour before serving add a teaspoonful of salt and a slice of onion, more salt will be needed, but add it to the broth if necessary. Take two tablespoonfuls of flour, moistened with water, add to the broth with a half cup of cream; when hot pour over a well-beaten egg and serve poured over the chicken.

Irish Stew.—Take one pound of the neck of mutton and cut into small pieces, add three carrots and four onions, cover with boiling water and bring to a boil; stew slowly for 45 minutes then add five potatoes, pepper and salt to taste, and serve very hot with the vegetables around the meat.

Nellie Maxwell.

He Knew His Business.

The elderly woman was walking along with a young woman, evidently her daughter, and a young man. A newsboy persistently asked the young man to buy a paper.

"G'wan and buy one. I want to sell out and git home to my maw! She's by herself." The boy hung on until he was dismissed by a negative nod. Then he approached the elderly woman.

"No, I can't read," said the woman, with a smile. "I'm German."

Then the young man was approached again. "You kin read. Go ahead and buy one. You kin read it to her."

"No, my eyes are bad. I can't see very well."

But the newsboy was determined to make a sale. "Well, buy one for your girl," indicating the younger woman; "she's got pretty eyes!" And, needless to say, he made the sale.

Accommodating.

"Why do you argue with your wife?" asked the bachelor. "Don't you know the futility of it?" "Of course," replied the married man, "but I have to allow her a little pleasure once in a while."—Puck.

IOWA WOMAN WELL AGAIN

Freed From Shooting Pains, Spinal Weakness, Dizziness, by Lydia E. Pinkham's Vegetable Compound.

Ottumwa, Iowa.—"For years I was almost a constant sufferer from female

trouble in all its dreadful forms; shooting pains all over my body, sick headache, spinal weakness, dizziness, depression, and everything that was horrid. I tried many doctors in different parts of the United States, but Lydia E. Pinkham's Vegetable Compound has done more for me than all the doctors. I feel it my duty to tell you these facts. My heart is full of gratitude to Lydia E. Pinkham's Vegetable Compound for my health."—Mrs. HARRIET E. WAMPLER, 524 S. Ransom Street, Ottumwa, Iowa.

Consider Well This Advice.

No woman suffering from any form of female troubles should lose hope until she has given Lydia E. Pinkham's Vegetable Compound a fair trial.

This famous remedy, the medicinal ingredients of which are derived from native roots and herbs, has for nearly forty years proved to be a most valuable tonic and invigorator of the female organism. Women everywhere bear willing testimony to the wonderful virtue of Lydia E. Pinkham's Vegetable Compound.

If you want special advice write to Lydia E. Pinkham Medicine Co. (confidential) Lynn, Mass. Your letter will be opened, read and answered by a woman and held in strict confidence.



It you suffer from Epileptic Fits, Falling Sickness, Spasms, or have children that do so, my New Treatment will relieve them, and all you are asked to do is to send for a FREE EYE BOOK of Dr. W. H. May. It has relieved permanently the very worst cases when everything else has failed. Please write and give age and complete address.

DR. W. H. MAY, 548 Pearl St., New York

Pettit's Eye Salve RELIEVES TIRED EYES

NO-SYMPATHY THERE.



Henderson—"I'm not living with my mother-in-law any more."

Henpeck—"I don't blame her."

Mandy's idea of it.

Mistress—"What! Going to leave me to get married? Whom are you going to marry?"

Mandy—"Ah's done goin' to marry Ling Chung, the Chinese laundryman. He's a good man, he is."

"But, Mandy, think of what your children would be!"

"Yes, mum, Ah has. Ah knows de poor little things'll be Mexicans, but Ah loves him just de same!"

SURPRISED DOCTOR. Illustrating the Effect of Food.

The remarkable adaptability of Grape-Nuts food to stomachs so disordered that they will reject everything else, is illustrated by the case of a woman in Racine, Wis.

"Two years ago," she says, "I was attacked by a stomach trouble so serious that for a long time I could not take much of any sort of food. Even the various kinds prescribed by the doctor produced most acute pain."

"We then got some Grape-Nuts food, and you can imagine my surprise and delight when I found that I could eat it with a relish and without the slightest distress."

"When the doctor heard of it he told me to take several small portions each day, because he feared I would grow tired of it as I had of all other food."

"But to his surprise, (and that of everybody else), I did not tire of Grape-Nuts, and became better day by day, till, after some weeks, my stomach entirely recovered and I was able to eat anything my appetite craved."

"My nerves, which had become so weakened that I feared I would become insane, were also restored by the Grape-Nuts food in connection with Postum which has become our table beverage. I appreciate most gratefully and thankfully the good that your food preparations have done me, and shall be glad to answer any letters inquiring as to my experience." Name given by Postum Co., Battle Creek, Mich.

Read the little book, "The Road to Wellville," in pkgs. "There's a reason."

Ever read the above letter? A new one appears from time to time. They are genuine, true, and full of human interest.